

Cream of Potato Soup

Makes: 50 Servings

50 Servings

Ingredients	Weight	Measure
Margarine	8 oz	1 cup
Onion, finely chopped	2 lb	
Hot water	1 1/4 gal	2 1/2 cups
Potatoes, peeled and diced into 1/2-inch cubes	8 lb	
Pasta	1 lb 1 oz	
Salt		1 Tbsp and 3/4 tsp
Ground white pepper		1 tsp
Nonfat dry milk powder	2 lb	

Nutrition Information

Nutrients	Amount
Calories	161
Total Fat	4 g
Saturated Fat	1 g
Cholesterol	3 mg
Sodium	326 mg
Total Carbohydrate	22 g
Dietary Fiber	1 g
Total Sugars	N/A
Added Sugars included	N/A
Protein	8 g
Vitamin D	N/A
Calcium	240 mg
Iron	1 mg
Potassium	N/A
N/A - data is not available	

Water (cool), to rehydrate milk	1 1/2 cups
---------------------------------	------------

Directions

1. In large pot or steam kettle, over medium-high heat, melt the margarine.
2. Add the onion, stirring and heating until it is tender, but not browned.
3. Add the hot water, turn the heat to high, and bring to a boil.
4. Stir in the potato cubes, pasta, salt, and pepper.
5. Lower the heat and simmer the soup, covered, for 20 minutes until the potatoes are tender.
6. Mix together the milk powder and cool water, whisking until smooth.
7. Stir milk mixture into the hot soup and continue heating until it simmers.
8. Serve hot.

Notes

Serving Tips:

This soup gets thicker upon standing; serving and holding temperature should remain at 140 degrees F. To safely and quickly cool leftover soup, pour into shallow pans and place immediately in refrigerator. When reheating leftovers, add milk or water if the soup is too thick, reheating until temperature is 165 degrees F.

Source: homecooking.about.com